



Christmas Menu

Served for Dinner on December 24 and Lunch on December 25, 2023

120€ per person (drinks not included)

The Chef's appetizer

The Scampi

Roasted, celery risotto with yellow wine, aged parmesan, lemon emulsion and saffron jus

Starter

The Mediterranean Seabass

In two ways, carpaccio with combava zest, Osciètre caviar, aromatic baby greens and flame-seared, spiced roasted cauliflower, mango condiment

Fish

The Skrei

Gently seared, cream of parsnip with orange, clams in yellow wine and caramelised chard rib, bone jus

Meat

Farmhouse guinea fowl

With black truffle, pan-fried oyster mushrooms with herbs, confit potatoes in a full-bodied jus, lemon condiment

A selection of cheeses for additional 21€

Dessert

The Bûche

Crunchy and melting chestnut flavoured with vanilla, ginger orange imperial, bursts of tangy chestnuts

Net prices VAT included